DēLonghi

Living innovation

Super Automatic Espresso Maker
Instruction Manual
EAM4000 Series

Cafetière à espresso super automatique
Mode d'emploi
Série EAM4000

Máquina de Espresso Súper Automática
Manual de instrucciones
Series EAM4000

Macchina per caffè Superautomatica
Manuale d'istruzioni
Serie EAM4000

Any questions, please call our Customer Service Department at
1-800-322-3848 (U.S. Only)
Monday – Friday: 8:30 – 5:00 (EST) or visit our web site at
www.delonghi-espresso.com

Des questions? Veuillez appeler notre service à la clientèle au
1-888-335-6644
ou visitez notre site Web consacré à
www.delonghi-espresso.com.

Para cualquier información, le rogamos que se ponga en contacto con nuestro departamento de Atención al Cliente al + 1-800-322-3848 (U.S. Solamente)
De Lunes a Viernes: 8:30 – 5:00 (Hora del ESTE) o visite nuestro sitio en
www.delonghi-espresso.com.

Per qualunque domanda, contattare il nostro Ufficio assistenza clienti al numero 1-800-322-3848
(Solo Negli Stati Uniti) lunedì – venerdì: 8:30 – 5:00 (EST), o visitare il nostro sito dedicato all'indirizzo
www.delonghi-espresso.com.

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3: Thank You and De'Longhi Introduction

Thank you for choosing De'Longhi!

A steadfast commitment to quality and innovation has made De'Longhi a leader in household appliances around the world for over 100 years. Our Italian heritage is reflected in every product, every feature and every design. And we are dedicated to creating products that enhance and benefit the lives of our consumers. We hope that you'll enjoy your De'Longhi appliance for years to come!

Now that you've discovered us, we think you'll agree, that each and every De'Longhi appliance is truly a "Living Innovation".

Get to know us better…visit us at **www.delonghi.com** for our full line of products.

4: Product Registration **(U.S. & Canada)**

Register on-line and receive a free trial issue of Cook's Illustrated. Visit **www.prodregister.com/delonghi**.

5: Introduction

A super automatic machine is capable of preparing a variety of beverages: espresso, coffee, cappuccino, latte and even hot water for tea. It delivers custom beans-to-espresso results with the simple touch of a button. This state-of-the-art machines allows you to savor the pleasures of an at-home coffee bar, with consistent results every time. Authentic espresso is the heritage of Italian culture and tradition. So now that you know who the experts are, who else but De'Longhi could create the ultimate super automatic machine?

5.1 Features and Benefits

What You Grind is What You Brew The compact and patented **Direct-to-Brew System** with Thermo Block technology provides excellent heat distribution and it's removable for easy cleaning. The beans are ground instantly to ensure the freshest espresso or coffee.

Professional-Quality Conical Burr Grinder Integrated burr grinder produces consistent, fresh and aromatic espresso or coffee. Grind settings allow you to adjust the fineness for all types of beans.

Instant Reheat Function The instant reheat function heats the core of the machine, ensuring that it maintains an ideal temperature for brewing.

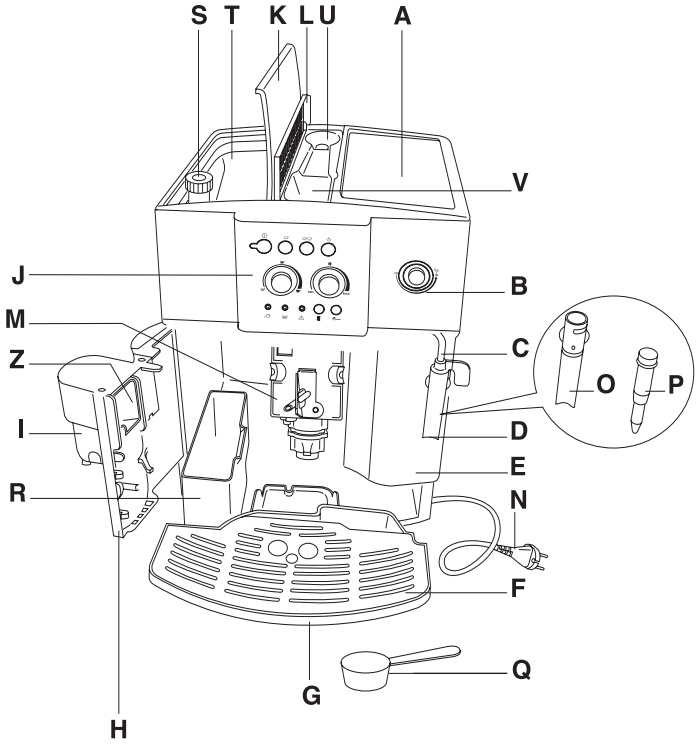
Patented Cappuccino System Frother This special frothing system includes a chamber that mixes steam and milk to create a rich creamy froth. It's perfect for making the ideal cappuccino, latte or any other frothy milk espresso / coffee beverage.

Espresso / Coffee Flavor and Quantity Controls Two separate easy-to-use control dials allow you to easily make adjustments to espresso / coffee strength and brewed espresso / coffee amounts.

Automatic Controls and Indicators The water level and used coffee containers are monitored automatically for worry-free use. There are also indicators for rinsing, cleaning and decalcifying. This will facilitate care and maintenance of the machine.

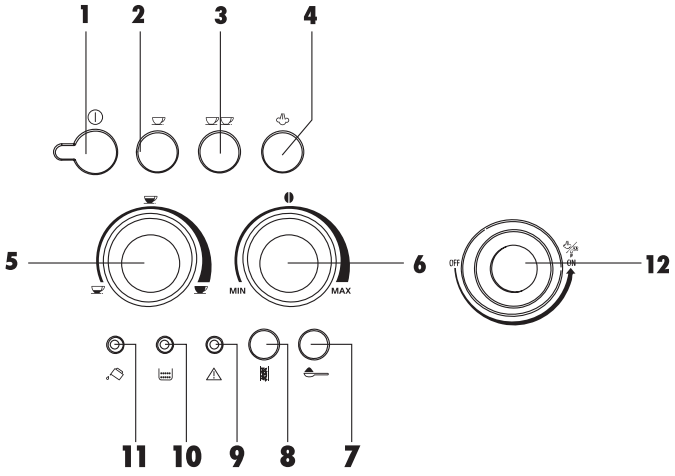
6: Introduction To Crema

What is an Authentic Espresso?
The identifying mark of an authentic Italian espresso can be found in the brown layer of foam that lies on top of a properly brewed espresso. The brown foam, referred to as the "crema", is the essence of a perfect espresso. The crema holds all of the compounds that constitute the aroma and flavor of an espresso. A good crema will last about thirty to ninety seconds before it dissipates completely, once this has happened, the aromatics are infused into the drink to deliver an authentic-tasting espresso.



7: Machine Description (User Components):

A. Cup Warmer
B. Steam Control Dial
C. Steam Spout
D. Patented Cappuccino System Frother (Milk Frother)
E. Removable Water Tank
F. Removable Drip Tray
G. Removable Used Water Tray
H. Service Door
I. Height Adjustable Coffee Spout
J. Control Panel (See "Control Panel Description" section of the manual for more details)
K. Coffee Bean Container Lid
L. Ground Coffee Container Lid
M. Brewing System
N. Power Cord
O. Removable Milk Frother Body
P. Removable Steam Nozzle
Q. Measuring Scoop
R. Removable Used Coffee Container
S. Adjustable Grinding Dial
T. Coffee Beans Container
U. Storage Compartment for Measuring Scoop
V. Ground Coffee Funnel
Z. Mobile Drawer



8: Control Panel Description:

1. On / Off Button
Description: Turns the machine on and off.

2. 1-Cup Button
Description: When pressed the machine will only delivery 1 cup of espresso / coffee. When illuminated, shows that you selected the 1-cup option by pressing the 1-Cup Button.

3. 2-Cup Button
Description: When pressed the machine will only delivery 2 cups of espresso / coffee. When illuminated, show that you selected the 2-cup option by pressing the 2-Cup Button.

4. Steam Function Button
Description: When pressed the machine will deliver steam through the milk frother. When illuminated, shows that you selected the steam function by pressing the Steam Function Button.

5. Espresso / Coffee Quantity Dial
Description: By turning the dial, you can select the amount or quantity of espresso / coffee desired.

6. Espresso / Coffee Flavor Dial
Description: By turning the dial, you can select the desired taste of your espresso/coffee from regular, strong to extra strong.

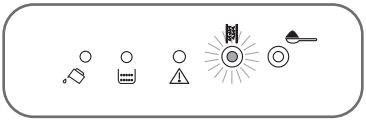
7. Ground Coffee Button
Description: If you are using pre-ground coffee, press this button. It will disable the coffee grinder. When illuminated, shows that you selected to disable the coffee grinder and use pre-ground coffee by pressing the Ground Coffee Button.

Warning Lights: Note: Also refer to “Troubleshooting” section of manual for more details.

IMPORTANT: If a warning light illuminates to signal a problem, first review this section or the “Troubleshooting” section of the manual to see if the problem can be easily resolved. Then, if the problem still persists, call our customer service department at 1-800-322-3848.

8. Decalcification Warning Light (*Red*)
Description: When pressed, will automatically rinse or decalcify the machine. When illuminated, tells you that the machine needs to be decalcified.

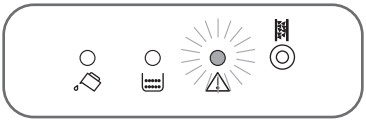
What to do if this light appears:



• Decalcify the machine according to the instructions listed in the “Decalcification” section of the manual.

9. General Warning Light (*Red*)
Description: When illuminated steadily, tells you there is a technical problem.

What to do if this light appears:

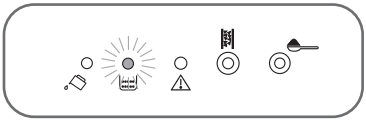


• Call our customer service department at 1-800-322-3848. (U.S. Only)

What to do when the light is flashing:
• Close the service door.

10. Used Coffee Container Warning Light (*Red*)
Description: When illuminated steadily, tells you that the used coffee container is full (needs to be emptied), missing or improperly positioned. Note: The used coffee container will need to be emptied after about 14 single cups (or 7 double cups).

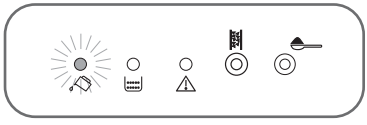
What to do if this light appears:



•Check the used coffee container by removing it. If it is full, empty the container, clean it and replace it. **Note:** Refer to the "Cleaning and Maintenance" section of the manual for more details on how to clean the container.
•Check to make sure the used coffee container is in the machine. If it is missing, replace the container.
•Check to make sure the used coffee container is properly positioned. If it is not properly positioned, reposition the container until it fits correctly inside the machine.

11. Water Warning Light (*Red*)
Description: When illuminated steadily, tells you that the water tank is empty (needs to be refilled), missing or improperly positioned. Note: The water tank must be full, otherwise espresso / coffee cannot be made.

What to do if this light appears:



•Check the water tank by removing it. If it is empty, refill the tank with water and replace it.
•Check to make sure the water tank is in the machine. If it is missing, replace the tank.
•Check to make sure the water tank is properly positioned. If it is not properly positioned, reposition the tank until it fits correctly inside the machine.

Important Safeguards:

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. THIS MACHINE MUST BE CLEANED. For more details, please refer to the **Cleaning and Maintenance** section of manual.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs or body of machine in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. For any service related issues, please contact our customer service department at 1-800-322-3848. (U.S. Only)
8. The use of accessory attachments is not recommended by the appliance manufacturer, it may result in fire, electric shock or injury to persons.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in heated oven.
12. Do not use appliance for other than intended use.
13. Use extreme caution when disposing of hot steam.
14. This appliance is for Household Use Only. All other use is considered improper and dangerous.
15. This machine is designed to make espresso / coffee and other hot drinks, be careful to avoid burning from the water and steam jets or by using the machine incorrectly.
16. Do not operate the machine without water in the water tank.
17. The manufacturer is not liable for damage caused by improper, incorrect or unreasonable use of the appliance.
18. Do not touch the appliance with damp hands.

SAVE THESE INSTRUCTIONS

Short Cord Instructions
1. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If an extension cord is used:
    a. the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
    b. the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can pulled on by children or tripped over.
4. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

9: Before First Use

Place the box on a large, sturdy flat surface. Carefully unpack your machine and remove all packaging material and literature. Remove the hanging tag from the frother before use. After unpacking the machine, check to make sure the appliance is complete and undamaged. If in doubt, please call our customer service department at 1-800-322-3848 (U.S. Only), and wait for the prompt. To remove any dust that may have accumulated during packaging, you may wipe the unit with a clean, damp cloth. Dry thoroughly. Do not immerse the machine in water or other liquid. Clean the water tank with warm water and mild detergent. Rinse and dry thoroughly. Do not use harsh or abrasive cleaners. (See "Cleaning and Maintenance" section of this manual for detailed instructions.) Keep all plastic bags away from children. **Note:** Test the water hardness before first use. Refer to the "Checking the Water Hardness" section of this manual for more details.

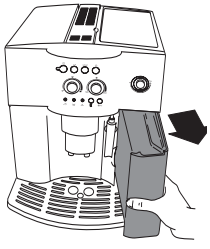
10: Checking the Water Hardness

The machine was released from the factory with a specific pre-set setting for water hardness. To change that setting, please follow the instructions below step by step.
1. After removing the "Water Hardness" test strip from its packaging immerse it completely in the water for a few seconds, then remove it.
2. Wait about 30 seconds for the test strip to change color. A number of red squares will appear.
3. Check that the machine is off (**Note:** All of the indicator lights are off).
4. Press the button and hold it for 5 seconds. The four lights will illuminate.
5. Press the button repeatedly until the number of lights coincides with the number of red squares on the test strip. (Ex. If 3 red squares appear on the test strip, press the button until the 3 indicator lights illuminate.
6. Press the button to save the data. The machine is now programmed to indicate a decalcification warning when necessary, based on the hardness of the water.

11: Preparing the Machine

Please follow the instructions below.
1. Set the water hardness according to the instructions in the "Checking the Water Hardness" section of the manual.
2. Place the machine on a flat, level surface away from any edge.
3. Plug the machine into a 120V / 60Hz only outlet.
4. Press the on/off button.

Figure 1



11.1 Filling the Water Tank

Caution: Never switch the machine on when the water tank is completely empty. Without water, the machine cannot make espresso / coffee and the machine will become noisy.

1. Move the frother to the center of the machine to remove the water tank.
2. Rinse the water tank and fill it with clean, cold water without exceeding the MAX line. Replace the water tank by pushing it all the way in. (Figure 1)

Tip: Renew water daily.

11.2 Filling the Coffee Bean Container **(If you are using whole coffee beans)**

• Never fill coffee bean container with pre-ground coffee.

Tip: Before filling the coffee bean container, make sure to remove any foreign objects
1. Open the coffee bean container lid and fill container with coffee beans and close the lid. (Figure 2)
2. **Note:** If you are using frozen coffee beans, let them thaw for 3 to 4 hours before filling them into the bean container. This will prevent moisture from seeping into the grinder. Never use sugar-coated beans.

Note: It is recommended not to use oily, sugar coated or flavored beans. These types of beans could damage the machine.

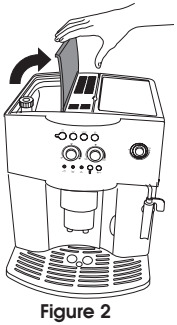


Figure 2

11.2A Setting the Coffee Grinder (If you are using whole coffee beans)

1. The coffee grinder does not need to be adjusted for the first use. The

coffee grinder has already been pre-set in the factory for the correct delivery of the espresso / coffee.
2. If after making the first espresso / coffee the delivery it too fast or too slow (in drops), the grinding coarseness must be adjusted using the coffee grinder dial (Figure 3) located inside the bean container.
3. Turning one click (one number) clockwise achieves faster delivery of the espresso / coffee and a coarser ground coffee.
4. Turning one click (one number) counter-clockwise achieves slower delivery of the espresso / coffee and a finer ground coffee (and makes the coffee creamier in appearance).
5. These adjustments will only be evident after the delivery of at least 2 cups of espresso / coffee.
6. The coffee grinder dial must only be turned when the coffee grinder is on.

Figure 3

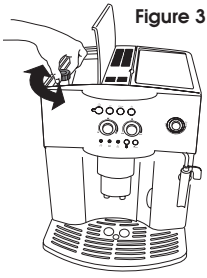
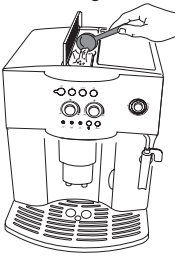


Figure 4

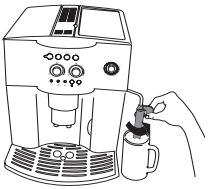


11.3 Filling the Ground Coffee Container **(If you are using pre-ground coffee)**

- Never add the pre-ground coffee when the machine is off.
- Never add more than 1 full measure of pre-ground coffee. The ground coffee funnel will get blocked.
- When dosing the quantity of pre-ground coffee to be added, only use the measuring scoop provided.
- Use only pre-ground coffee specifically for use in espresso machines. Do not use whole coffee beans, freeze-dried coffee or other materials that may damage the machine.
- Never use instant coffee. It could severely damage the brewing system.

Tip: Before filling the ground coffee container, make sure to remove any foreign objects.
7. Open the ground coffee container lid (located in the center of the machine). To prepare one espresso / coffee and add just one level measure of pre-ground coffee with measuring scoop (provided). (Figure 4)
8. **Note:** You can only make one espresso / coffee at a time when using pre-ground coffee.
9. Close the lid.

Figure 5



Using the Machine for the First Time

- **Note:** Make sure you have plugged the machine into an outlet and turned it on by pressing the on/off button before proceeding.

10. Move the frother towards the outside (Figure 5) and place cup underneath frother. Turn the machine on by pressing the button. (Figure 6)
11. Turn the steam control dial half a turn counter-clockwise (Figure 7). Note: It is normal for the machine to make some noise.
12. After a few seconds, a little water will release from the frother. When the cup is 1/3 full, turn the steam control dial half a turn clockwise (Figure 8) to terminate the flow of water.
13. Wait for the and lights to stop flashing. When the lights are flashing, the machine is still pre-heating.
14. The machine will automatically perform a rinse cycle and a little hot water will release from the coffee spouts and collect in the drip tray.
15. Once the lights illuminate steadily, the machine has reached the ideal temperature for making espresso/coffee and is now ready for use.
16. **Note:** Before preparing the espresso/coffee, always make sure that the green and lights are on steadily.

Figure 6

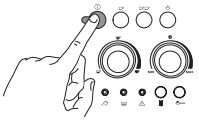
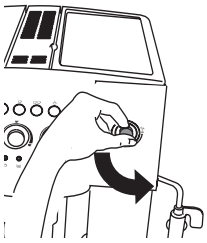


Figure 7

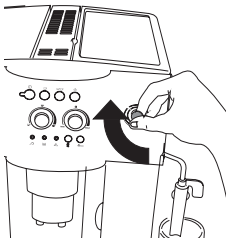


11.4 Setting the Espresso / Coffee Flavor Dial

1. Turn the espresso / coffee flavor dial (Figure 9) to set the desired taste of your espresso/coffee from regular, strong to extra strong.
2. Turning the dial clockwise increases the quantity of coffee beans the machine will grind, and therefore makes the taste stronger. Note: When using the machine for the first time, the correct position for the dial can be found by trial and error.
3. **Note:** Make sure not to turn it too far clockwise, otherwise the espresso / coffee will be delivered too slowly (in drops) when preparing two cups of espresso / coffee.

11.5 Espresso / Coffee Quantity

Figure 8



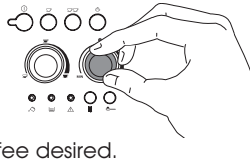
11.5A The Difference Between Espresso/Coffee Quantity

- "Ristretto" (small/short) espresso: 1/2 oz. to 1 oz. of coffee
- "Espresso": 1 oz. to 1.5 oz. of coffee
- Large (long/double shot/American coffee): 5 oz. to 8 oz. of coffee

Note: It is recommended to add a bit of sugar to "ristretto" or "espresso" coffee. Drink the large (American coffee) black or add sugar and milk if you prefer.

Tip: If you add sugar and milk to your cup before you brew your espresso/coffee it will be dissolved more uniformly.

Figure 9

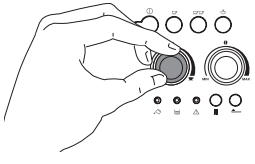


Tip: If you set the espresso / coffee quantity dial to maximum and push the 2-cup button, the machine will prepare a 12 oz. coffee. The average coffee drinker may find this to be too mild, so adjust the volume accordingly.

11.5B Setting the Espresso / Coffee Quantity

1. Turn the coffee quantity dial (Figure 10) to set the amount of espresso/coffee desired.
2. Turning the dial clockwise makes a longer coffee. **Note:** When using the machine for the first time, the correct position for the dial can be found by trial and error.

Figure 10



12: Preparing the Espresso / Coffee

Please follow the instructions below. You can make any quantity of espresso/coffee from 1/2 oz. to 12 oz.

Note: The process is always the same: water is forced through the coffee in a very short time period to avoid over-extraction, for perfect espresso / coffee every time.
Caution: Never switch the machine on when the water tank is completely empty. Without water, the machine cannot make espresso / coffee and the machine will become noisy.

Before preparing the espresso / coffee, make sure you have done the following:

- Followed all of the instructions listed under Section 11 of the manual ("Preparing the Machine").
- The water tank and either the bean container or ground coffee container is full.
- If using for first time, followed all of the instructions listed under section 11 of the manual.
- The machine is on a flat, level surface away from any edge.
- The machine is plugged into a 120V / 60Hz only outlet.

• Turned the machine on by pressing the on/off button.
• The green ☕ and ☕☕ lights are on steadily (not flashing).
• Set the coffee flavor, coffee quantity and coffee grinder (if using coffee beans) dials to the desired level.

Figure 11

12.1 Preparing Espresso / Coffee (Using Whole Coffee Beans)

Note: When using the machine for the first time, 4 to 5 cups of espresso / coffee needs to be made before the machine delivers satisfying results.
1. Fill the water tank with water and the coffee bean container with coffee beans, according to the directions listed in sections 11.1 and 11.3 of the manual.
2. Place one empty cup under the spout to make one espresso / coffee (Figure 11) or two empty cups for two espressos / coffees (Figure 12).

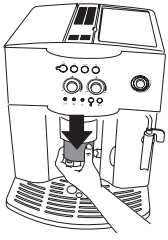
Figure 12

Tip: Use cups that have been previously heated by rinsing them with hot water or by leaving them on the cup warmer for at least 20 minutes.

Note: For more tips on making coffee hotter, see "Tips on Making Hotter Coffee" section of the manual.

3. Make sure to lower the adjustable coffee spout if the cups are small (Figure 13). For larger cups, push the adjustable coffee spout up to accommodate the size.
4. Press the ☕ button (Figure 14) to make one cup of espresso / coffee or the ☕☕ button (Figure 15) to make two espressos / coffees.
5. The machine will now grind the beans, run a short pre-brewing cycle, pause and then complete the delivery.

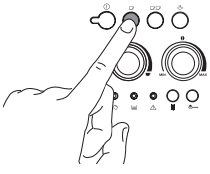
Figure 13



Note: While the machine is preparing the espresso / coffee, the delivery can be terminated at any time by pressing the ☕ button (Figure 14) or the ☕☕ button (Figure 15), as previously selected.

6. Once the desired quantity is reached, the machine will automatically terminate espresso / coffee delivery and discharge the grounds into the used coffee container. **Note:** There is no need to empty the used coffee container until the used coffee container warning light illuminates. (For more details on this light, please refer to the Troubleshooting section of the manual).

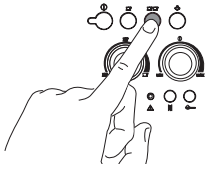
Figure 14



Note: As soon as delivery is complete, to increase the quantity of the coffee simply press and hold the ☕ button (Figure 14) or the ☕☕ button (Figure 15), as previously selected, until reaching the desired quantity. This operation must be performed within 3 seconds of the last espresso / coffee delivery.

Caution: While the machine is delivering espresso / coffee, never remove the water tank. If it is removed, the machine will not be able to make espresso / coffee and will become noisy.

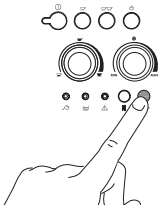
Figure 15



7. After a few seconds, when both the green ☕ and ☕☕ indicator lights are on again steadily, another espresso / coffee can be made.
8. To switch the machine off, press the ⏻ button. **Note:** Before switching off, the machine will automatically run a rinse cycle. A little hot water will release from the coffee spout and collect in the removable drip tray.

9. Use caution when removing the contents of the used water tray, as they may be very hot. Allow contents to cool, and then remove the used water tray and discard the water.
10. If the machine is not switched off using the ⏻ button, it will switch itself off and run a brief rinse cycle 3 hours after the last operation.

Figure 16



12.2 Preparing Espresso / Coffee **(Using Pre-Ground Coffee)**

1. Fill the water tank with water and the ground coffee container with pre-ground coffee, according to the directions listed in sections 11.1 and 11.2 of the manual.
2. Place one empty cup under the spout to make one espresso / coffee (Figure 11).
3. **Note:** You can only make one espresso / coffee at a time when using pre-ground coffee.

Tip: Use cups that have been previously heated by rinsing them with hot water or by leaving them for at least 20 minutes on the cup warmer.

Note: For more tips on making coffee hotter, see "Tips on Making Hotter Coffee" section of the manual.

3. Make sure to lower the adjustable coffee spout if the cup is small (Figure 13). For a larger cup, push the adjustable coffee spout up to accommodate the size.
4. Press the ⏏ button (Figure 16) to select the ground coffee function. The button will illuminate indicating that the function has been selected and the coffee grinder has been disabled.
5. Press the ☕ button (Figure 14) to make one cup of espresso / coffee.
6. The machine will now run a short pre-brewing cycle, pause and then complete the delivery.

Note: While the machine is preparing the espresso / coffee, the delivery can be terminated at any time by pressing the ☕ button (Figure 14).

7. Once the desired quantity is reached, the machine will automatically terminate espresso / coffee delivery and discharge the grounds into the used coffee container. **Note:** There is no need to empty the used coffee container until the used coffee container warning light illuminates. (For more details on this light, please refer to the Troubleshooting section of the manual).

Caution: While the machine is delivering espresso / coffee, never remove the water tank. If it is removed, the machine will not be able to make espresso / coffee and will become noisy.

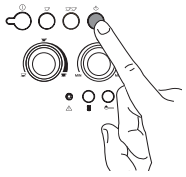
8. Once the espresso / coffee has been delivered, to make espresso/coffee using pre-ground coffee again, add again one level measure of pre-ground coffee and then press the 1-cup button.
9. To make espresso / coffee using whole coffee beans again: First press the ⏏ button to deactivate the ground coffee function and enable the coffee grinder. Then make sure that the coffee grinder is full of coffee beans. Press the 1-cup or 2-cup button depending on how much espresso / coffee you want to brew.
10. To switch the machine off, press the ⏻ button. **Note:** Before switching off, the machine will automatically run a rinse cycle. A little hot water will release from the coffee spout and collect in the removable drip tray.
11. Use caution when removing the contents of the used water tray, as they may be very hot. Allow contents to cool, and then remove the used water tray and discard the water.
12. If the machine is not switched off using the ⏻ button, it will switch itself off and run a brief rinse cycle 3 hours after the last operation.

12.3 Tips on Making Hotter Coffee

•When the machine is first turned on and a short cup of espresso / coffee is required, use the hot rinse cycle to pre-heat cups (refer to point 14 in section 11.3 of the manual).

•Unless pre-heated, do not use cups that are too thick.
•Use cups that have been previously heated by rinsing them with hot water.
•Use cups that have been previously heated using the cup warmer on top of the machine.

Figure 17

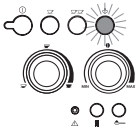


13: Frothing or Steaming (How to Make the Perfect Cappuccino or Latte)

What is cappuccino?
A cup of cappuccino is one shot of espresso, 1/3 cup steamed milk with a dollop of froth. It can be garnished with chocolate, cinnamon or nutmeg.

What is a latte?
A cup of latte is one shot of espresso (or two shots for a double latte), 1/2 cup steamed milk with about 1/2 to 1/3 froth.

Figure 18



• Use this feature to heat up liquids or to froth or steam milk for cappuccinos or lattes.
• The milk frother must be cleaned after each use. Please refer to the "Cleaning and Maintenance" section of the manual for more detailed instructions.

Before First Use:
1. The removable parts of the milk frother (milk frother body and steam nozzle) are high precision parts. Always keep these two parts clean and free of milk residue. (See "Cleaning and Maintenance" section of the manual for more detailed instructions on cleaning.)

Figure 19

Ready to Begin Frothing or Steaming:
1. Fill a container (metal container is recommended) with about 3.5 oz. of cold milk.
2. **Note:** Skim (0% fat) milk is recommended. It will produce the most froth and will let you taste more of the espresso / coffee. 1% and 2% milk will produce less froth, and regular milk (3% fat) will give you half or less than half the froth of skim milk.
3. When choosing the size of the container, remember that the volume will increase by two or three times.
4. Move the milk frother to the outside of the machine.
5. Prepare the espresso / coffee as described in section 12 of the manual, using sufficiently large cups.
6. Press the steam function button (Figure 17). The light (Figure 18) starts flashing to indicate that the machine is heating up.
7. When the light remains on steadily (without flashing), the temperature of the machine has reached the ideal temperature for making steam.
8. Immediately after (within a span of no more than 2 minutes, otherwise the machine automatically switches back to the espresso / coffee function), dip the milk frother into the container of milk (Figure 19).

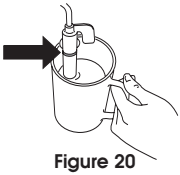


Figure 20

9. Make sure not to immerse the line on the milk frother (indicated by the arrow in Figure 20). Turn the steam control dial half a turn counter-clockwise until it stops (Figure 7). Use caution, steam is hot!
10. The steam released will make the milk froth increase in volume.

Note: To make a creamier froth, dip the milk frother into the milk and rotate the container with slow movements from the bottom to the top. It is recommended to limit steam delivery to no more than 2 minutes at a time.

11. Once you have achieved the desired froth, stop the steam flow by turning the steam control dial clockwise until it stops (Figure 8), and the press the steam function button (Figure 17) to deactivate steam function.
12. **Note** (Making espresso / coffee after using steam function): Immediately after using the milk frother, press the steam function button to deactivate the steam function. If you press the or the button to make espresso / coffee again, the machine is too hot to make espresso / coffee. The green and lights will flash indicating that the temperature is not suitable for making espresso / coffee. Simply wait 10 minutes for the machine to cool down. The lights will illuminate steadily (without flashing) indicating that the machine is now ready to make espresso / coffee again.

Tip: To cool the machine down more quickly after having deactivated the steam function, turn the steam control dial and release some water from the milk frother into a container, until the green and lights stop flashing.

14: Processing Hot Water Through the Frother

Please follow the instructions below.
1. Make sure that the green and lights are on steadily (not flashing).
2. Turn the milk frother towards the outside of the machine (Figure 3).
3. Position a container underneath the milk frother (Figure 3).
4. Turn the steam control dial half a turn counter-clockwise until it stops. (Figure 7).
5. Hot water will release from the milk frother and start to fill the container. Use caution, water is hot!
6. To stop the flow of hot water, turn the steam control dial all the way clockwise. (Figure 8) and return the milk frother to the original position towards the center of the machine.
7. **Note:** It is recommended to deliver hot water for no more than 2 minutes.

15: Cleaning and Maintenance

• **WARNING:** Before performing any cleaning operations, the machine MUST be cooled down, turned off (unless otherwise noted) and unplugged from the power outlet (unless otherwise noted).
• The machine must be cleaned in order to function properly.
• Never immerse the machine in water or other liquid. It's an electrical appliance.
• Do not use solvents or harsh abrasive detergents.
• The outside surface of the machine can be cleaned with a soft damp cloth.
• All of the components (parts and accessories) of the machine must not be washed in the dishwasher.

15.1 Cleaning the Used Coffee Container:

• Whenever the light illuminates steadily, the used coffee container needs to be cleaned.
• Remove the used coffee container and discard the coffee grounds.
• Wash the container with warm water and mild detergent. Rinse and dry thoroughly.
• Replace the used coffee container.

15.2 Cleaning the Water Tank:

• The water tank should be cleaned regularly.
• Remove the water tank by moving the milk frother to the outside of the machine.
• Wash the tank with warm water and mild detergent. Rinse and dry thoroughly.
• Replace the water tank.

15.3 Cleaning the Drip Tray and Used Water Tray:

• The drip tray is fitted with a red level indicator, showing the level of the water inside.
• When the indicator is visible, the drip tray and used water tray must be emptied and cleaned.
• Wash the drip tray and used water tray with warm water and mild detergent. Rinse and dry thoroughly.
• Replace the used water tray and drip tray.

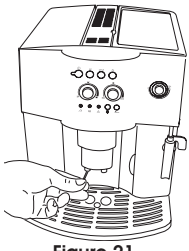


Figure 21

15.4 Cleaning the Coffee Spout:

• Check that the holes in the coffee spout are not blocked.
• To clean them, carefully scrape the dry coffee residues from the coffee spout with a needle (Figure 21).

15.5 Cleaning the Milk Frother:

Note: The milk frother must be cleaned after each use. Deactivate the steam function before cleaning. Please proceed as follows (the machine must be on during the cleaning of the milk frother):
•Release a little steam for a few seconds by turning the steam control dial counter-clockwise until it stops. (Figure 7).
•With this operation, the steam nozzle discharges any milk that may have been left inside. **IMPORTANT:** For health reasons, this operation should always be performed to prevent previously used milk from remaining inside the milk frother.
• With one hand, hold the milk frother handle and with the other hand unscrew the milk frother by turning it clockwise and then pull it down. (Figure 22)
• Carefully wash the milk frother and steam nozzle in warm water.
• Check that the two holes (indicated by the arrows in Figure 23) are not clogged. If necessary, clean them using a needle or pin.
• Replace the steam nozzle by inserting it and vigorously turning it upwards into the steam spout.
• Replace the milk frother by pushing it upwards and turning it counter-clockwise.

Figure 22

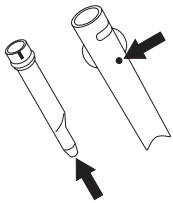
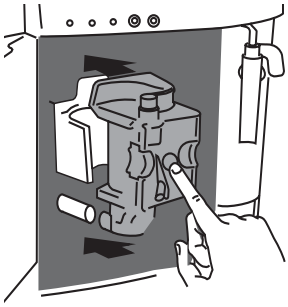


Figure 23

15.6 Cleaning the Brewing System:

Warning: The brewing system can only be removed when the machine is off. Attempting to remove the brewing system with the machine on will risk causing damage.

Note: The brewing system must be cleaned very frequently (depending on use) to prevent it from filling with coffee deposits (that may lead to malfunctions). To clean it, proceed as follows:
• Make sure the machine is turned off, but do not unplug it. Wait for all indicator lights to go off.
• Open the service door.
• Remove the drip tray and used coffee container and clean them (as noted above)
• Press the two red release buttons on the brewing system (Figure 24) and pull it out.
• Wash the brewing system under running water, without using detergents. Never place the brewing system in the dishwasher.



• Carefully clean the inside of the machine by scraping it with a plastic or wooden fork (Figure 25) and then pick up all the residues using a vacuum cleaner (Figure 26)
• Replace the brewing system by sliding it onto the supports and the pin at the bottom. Then push the PUSH symbol fully in until you hear a click.

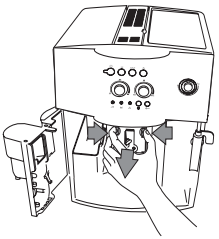


Figure 24

Check that the two red buttons have opened back out, otherwise the service door cannot close properly.

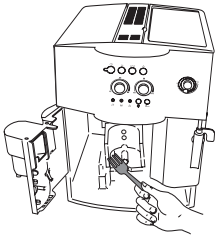


Figure 25

• If the brewing system is not inserted correctly until hearing the click, the two red buttons have not opened out properly and the service door will not close, and the machine will not operate. The ⚠ light will start flashing if this is the case.
• If it is difficult to insert the brewing system, squeeze it into size by vigorously pressing from above and below at the same time (Figure 27).
• If it is still difficult to insert the brewing system, leave it out of the machine, close the service door, unplug the machine from the power outlet and then plug it in again. Wait for all the lights to go off, then open the door and replace the brewing system.
• Replace the drip tray and used coffee container.
• Close the service door.

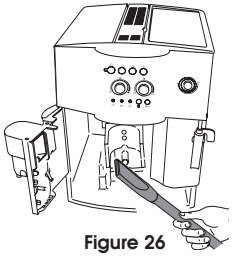


Figure 26

15.7 Decalcification:

• Due to the continuous heating of the water used to make espresso / coffee, over time it is normal for the tubing inside the machine to fill with lime scale. When the light starts flashing, it is time to decalcify the machine.
• When the light switches on, the machine still can be used to prepare espresso / coffee. But for the best tasting espresso / coffee, it is recommended that you decalcify the machine when the light starts to flash.
• The machine must be plugged in and turned on during the decalcification process.

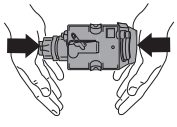


Figure 27

Proceed as follows:
• Prepare the solution as indicated on the packaging of the decalcification product supplied with the machine. To the purchase the decalcification solution, please contact a De'Longhi customer service representative at 1-800-322-3848 (U.S. Only). **Note:** Only use the decalcification solution supplied by De'Longhi.
• Pour the contents of the bottle (20 oz. / 0.5 liters) into the water tank and then add water (20 oz. / 0.5 liters – as described in the instructions on the bottle).
• Place a container (with a minimum capacity of 60 oz. / 1.5 liters) under the milk frother (Figure 5).
• Turn the machine on by pressing the power button (Figure 6).
•Wait for the green and indicator lights to illuminate steadily (not flashing).
• Press and hold the button for at least 5 seconds (Figure 28). The

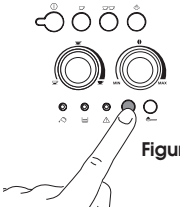


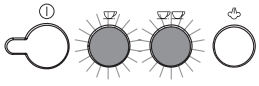
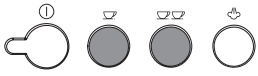
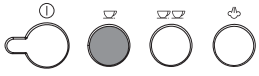
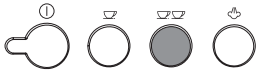
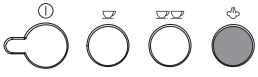
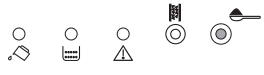
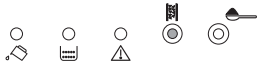
Figure 28

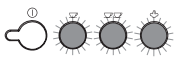
button will illuminate to indicate the start of the decalcification process (the and lights remain off to indicate that it is not possible to make espresso / coffee).
• Turn the steam control dial half a turn counter-clockwise (Figure 7). The decalcification solution will come out of the milk frother and start to fill the container underneath.
• The decalcification process automatically performs a series of deliveries and pauses to remove the lime scale deposits from inside the machine.
• After about 30 minutes, when the light illuminates, turn the steam control dial half a turn clockwise (Figure 8) until it stops.
Note: The machine must be rinsed to eliminate residues of decalcification solution from inside the machine.

Proceed as follows:
• Remove the water tank, rinse it and fill it with clean, cold water. Replace the tank
• Empty the collection container (located underneath the milk frother) that is full of liquid, and then replace it under the milk frother.
• Turn the steam control dial a turn counter-clockwise (Figure 7). Hot water will release from the milk frother and fill the container underneath.
• When the water tank is empty, the light goes off and the light illuminates.
• Turn the steam control dial all the way clockwise (Figure 8) and fill the water tank with clean, cold water again.
• The decalcification process has now ended, and the machine is ready to deliver espresso / coffee again.
• **Note:** If the decalcification process is terminated before completion, the ⚠ illuminates and the procedure must be started again from the beginning.

16: Troubleshooting

IMPORTANT: If you encounter a problem, first review this section or the "Indicator and Warning LIghts" section of the manual to see if the problem can be easily resolved. Then, if the problem still persists, call our customer service department at 1-800-322-3848 (U.S. Only).

Indicator Lights:	Description	Explanation
	The , indicator lights flash.	The machine is not ready to make espresso / coffee (the ideal water temperature has not yet been reached). Wait for the indicator lights to illuminate steadily before making the espresso / coffee.
	The , indicator lights are on steadily.	The machine is at the right temperature and ready to make espresso / coffee.
	The light is on steadily.	The machine is delivering one cup of coffee.
	The light is on steadily.	The machine is delivering two cups of coffee.
	The steam light flashes.	The machine is heating to the ideal temperature to produce steam. Wait for the light to illuminate steadily before turning the steam dial.
	The light is on steadily.	The machine is ready to deliver steam and the steam control dial can be turned.
	The light is on steadily.	The machine is ready for espresso / coffee delivery using pre-ground coffee.
	The light is on steadily.	The automatic decalcification program is in progress.

Warning Lights:	Description	Explanation	Action
	The light is on steadily.	The water tank is empty or is positioned incorrectly. The water tank is dirty or lined with lime scale.	Fill the water tank as described in section 11.1 of the manual. Rinse or decalcify the water tank.
	The light flashes.	The machine cannot make the espresso / coffee. The espresso / coffee is coming out too slowly.	Turn the steam dial counter-clockwise. Turn the adjustable grinding dial one click clockwise.
	The light is on steadily.	The used coffee container is full or not in place. The used coffee container is missing.	Empty the used coffee container and clean it. Open the service door and replace the used coffee container.
	The light flashes.	The pre-ground coffee has not been poured into the funnel with ground coffee function selected. No more coffee beans. If the coffee grinder is noisy, it means that a small stone is blocking the coffee grinder.	Add the pre-ground coffee. Fill the container with beans. Try to remove the stone or call customer support at 1-800-322-3848 (U.S. Only).
	The light flashes.	This indicates the presence of lime scale in the machine.	Perform the decalcification procedure described in section 15.7 of the manual.
	The machine makes a strange noise and the four lights , , and flash alternately.	After cleaning, the brewing system has probably been left out of the machine.	Leave the service door closed and the brewing system out of the machine. Press the 1-cup and 2-cup buttons simultaneously until the four lights go off. Only when all of the four lights are off can the service door be re-opened and the brewing system replaced.
	The and lights flash alternately.	The machine has just been turned on the brewing system is not inserted correctly and consequently the service door will not close properly.	Press the brewing system's red buttons marked PUSH until you hear a click. Check that the two red buttons open out correctly. Close the service door and press the ⏻ button.
	The , and lights are flashing.	The machine has been turned on with the steam dial in the open position.	Turn the steam dial clockwise all the way around.

Warning Lights:	Description	Explanation	Action
	The ⚠ light is flashing.	The service door is open.	If the service door cannot be closed, check that the brewing system is inserted correctly.
	The ⚠ light is on steadily and green lights are flashing.	After cleaning, the brewing system has probably been left out of the machine. The inside of the machine is very dirty.	Replace the brewing system. Thoroughly clean the inside of the machine as described in section 15 of the manual.
	The ⏏ light is flashing.	The ground coffee funnel is very dirty.	Empty the funnel with the help of a knife.

Problems:	Possible Cause(s)	Solution
The espresso / coffee is not hot	•The cups have not been pre-heated •The brewing system is too cold	•Heat cups by rinsing them in hot water or leave them on the cup warmer •Heat the brewing system by pressing the button before making the espresso / coffee (Figure 29)
The espresso / coffee does not have a crema	•The machine uses too little coffee during the brewing process •The coffee is ground too coarse •The ground coffee is not correct	•Turn the espresso / coffee flavor dial (Figure 9) a little clockwise •Turn the grinding dial (Figure 3) one click counter-clockwise •Use another brand or coffee blend
The espresso / coffee comes out too slowly	•The coffee is ground too fine •The machine uses too much coffee during the brewing process	•Turn the grinding dial (Figure 3) one click clockwise •Turn the espresso / coffee flavor dial (Figure 9) a little counter-clockwise
The espresso / coffee comes out too quickly	•The coffee is ground too coarse •The machines uses too little coffee during the brewing process	•Turn the grinding dial (Figure 3) one click counter-clockwise •Turn the espresso / coffee flavor dial (Figure 9) a little clockwise

Problems:	Possible Cause(s)	Solution
The espresso / coffee does not come out of one of the spouts	•The spout is blocked	•Scrape the remains of dry coffee with a needle
Turning the steam dial, no steam comes out of the milk frother	•The holes in the spouts are clogged	•Clean the holes in the milk frother and the steam nozzle (Figure 23)
Pressing the ☕ and ☕☕ buttons does not deliver coffee, but only water	•Ground coffee may be blocked in the funnel	•Remove the ground coffee inside the funnel, using a knife. Then clean the brewing system and the inside of the machine.
Pressing the ⏻ button, the machine does not switch on	•The machine is not plugged in	•Check that the power cord is plugged into the outlet
The brewing system cannot be removed for cleaning	•The machine is on. The brewing system can only be removed if the machine is off.	•Turn the machine off. **WARNING:** The brewing system can only be removed when the machine is off.
Ground coffee is used (rather than beans) and the machine does not deliver espresso / coffee	•Too much or not enough ground coffee has been added •The ⏏ button has not been pressed and the machine has used both pre-ground coffee and coffee ground by the grinder •Ground coffee has been added when the machine is off	•Remove the brewing system and thoroughly clean the inside of the machine if too much coffee has been added. Not enough coffee, add a little more. •Thoroughly clean the inside of the machine. Repeat the operation by pressing the ⏏ button. •Remove the brewing system and thoroughly clean the inside of the machine.
Espresso / coffee is dispensed outside the dispenser	•The holes in the spouts are clogged with dry coffee •The mobile drawer inside the service door is blocked and cannot swing	•Scrape the holes with a needle •Thoroughly clean the mobile drawer and also near the hinges so that it can swing smoothly

Problems:	Possible Cause(s)	Solution
No coffee comes out of coffee spout	•No water in water tank •No beans or no pre-ground coffee •The brewing system needs to be cleaned •Coffee is too fine	•Fill water tank and replace inside machine. •Fill bean container with beans or fill ground coffee container with pre-ground coffee •Clean the brewing system •Adjust the grinder setting
The grinder makes an extremely loud noise	•Check the coffee bean container, a stone may be blocking the grinding burrs	•Remove the stone from the coffee bean container
The appliance takes too long to heat up or a limited volume of water comes out of the nozzle	•The circuit of the appliance is clogged by lime scale	•Decalcify the machine

This warranty applies to all products with De'Longhi or Kenwood brand names.

Limited Warranty

What does the warranty cover?
We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.
This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?
This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?
The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?
If repairs become necessary, see contact information below:

U.S. Residents:
Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com.
For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?
This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

PROTECT YOUR INVESTMENT WITH DE'LONGHI'S EXTENDED SERVICE PLAN

For your convenience and protection an optional extended service plan is available!

For a small price you can be sure that your appliance is protected. If your product needs repair two years beyond the manufacturer's limited warranty, we will fix it at no cost to you.

If you choose to enroll, please detach and fill out this form and mail with payment (check or money order only). Your Extended Service Plan certificate will be sent to you by return mail.

PLEASE PRINT

Name: _____

Address: _____

City, State and Zip Code: _____

TWO-YEAR EXTENDED SERVICE PLAN

Super Automatic Espresso Maker.....$150.00

MAIL TO:
De'Longhi America, Inc.
Park 80 West, Plaza One
Saddle Brook, NJ 07663
Attn: Consumer Service Dept.

Cut Along Dotted Line

Service Centers
For a list of service centers please call
1-800-322-3848 (U.S. Only)
and wait for the prompt.

Ordering Accessories or Parts
To order accessories or parts, please either call
our customer service department at
1-800-865-6330
Monday – Friday: 8:30 – 5:00 (EST)
or visit our site at
www.delonghi-espresso.com

Technical Information:
Rated Voltage / Frequency:
110/120 Volts - 50 / 60 Hz
Power: 1150 Watts
Water Container Capacity: 60 oz. / 1.8 liter
Bean Container Capacity: 7.10 oz. / 200 grams

De'Longhi America
Park 80 West, Plaza One
4th Floor
Saddle Brook, NJ 07663

www.delonghi.com

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